



Encapsulation Technologies



McCormick Flavor Solutions' encapsulation capabilities and technologies are designed around what customers value most — responsiveness and partner-centricity.

FlavorCell®: Glass Encapsulation

Multi-shell encapsulation using saccharides or polyols as a secondary shell to protect from moisture, degradation, and oxidation.

Benefits:

- 24+ month shelf-life
- Textural impact
- Controlled release
- Sustained release
- Particle size control

Consistent, experiential flavor through sequential release as part of FlavorFlip® technology:

- High Solubility Matrix (HSM)
- Medium Solubility Matrix (MSM)
- Low Solubility Matrix (LSM)

TrueTaste®: Liquid-to-Powder Conversion

Patented liquid-to-powder conversion technology. Gentle microencapsulation process that seals in volatiles, resulting in high flavor fidelity.

Benefits:

- True-to-nature profiles
- Protection from degradation, oxidation, and polymerization
- Improved powder flowability and rapid hydration properties
- Extended shelf-life

FlavorCap: Spray Dry Encapsulation

Control in carrier systems, base oil formulations, particle size, and flavor loading to meet performance, regulatory, and manufacturing needs.

Benefits:

- Stability
- Reduced oxidation and degradation
- Flash point tempering

FONATech CFT: Clean Flavor Technology

Encapsulation processing technology allows for the retention of low molecular weight flavor constituents, resulting in the retention of delicate top notes in certain flavors.

Benefits:

- Enhanced flavor profile
- Extended shelf-life
- Reduction in process-oriented oxidation

These encapsulation technologies are also applied to a range of ingredients to improve taste and flavor impact. Examples include high-intensity sweeteners, acids, and functional ingredients.



Need more information? Contact Cayla Davidson, Scientist I at cayla_davidson@mccormick.com